

DERWENT-ACC-NO: 1986-172733

DERWENT-WEEK: 198627

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TITLE: Container for bean curd - obt'd. by providing dehydrating  
compsn. contg. coating agent, calcium sulphate and fatty  
acid mono:glyceride on inside of plastic container

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PRIORITY-DATA: 1984JP-0221870 (October 22, 1984)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 61104980 A	May 23, 1986	N/A	004	N/A
JP 89003748 B	January 23, 1989	N/A	000	N/A

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-DATE
JP 61104980A	N/A	1984JP-0221870	October 22, 1984

INT-CL (IPC): A23L001/20, B65D025/14, B65D085/30

ABSTRACTED-PUB-NO: JP 61104980A

BASIC-ABSTRACT:

Container for bean curds is obt'd. by providing dehydrating comps. comprising coating agent (e.g., soya lecithin, a glyceride, such as fatty acid monoglyceride, or a mixt. of calcium sulphate and fatty acid monoglyceride in a proportion of 2/1 on inner surface of plastic container. Plastic container is of rectangular dish shape having flange on its peripheral side which is formed by vacuum or blow moulding method from synthetic resin. Pref. thickness of coating agent coated on inner surface of plastic container is 0.1-100 microns.

USE/ADVANTAGE - Using container for bean curds can effectively prevent breaking phenomenon of corners of bean curd, when taking it out of plastic container after being mfd., thus permitting complete shape of bean curds to be mfd. easily at low cost.

CHOSEN-DRAWING: Dwg.0/2

DERWENT-CLASS: A92 D13 Q32 Q34

CPI-CODES: A12-P06B; D03-B; D03-H01;